

The Growing Scene, Inc

**Garden Center-Landscaping-Farmstand
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From Grandpa's Garden to Grandma's Kitchen...

GRANDMA'S RECIPE BOOK

Cheese and Apple Squares

1 1/2 c. flour
1 1/2 c. graham cracker crumbs
1 c. firmly packed brown sugar
1/2 tsp. soda
3/4 c. soft margarine
6 slices American or Cheddar cheese
3 medium apples, peeled and sliced
3/4 c. sugar
1/2 c. chopped nuts

Mix together flour, graham cracker crumbs, brown sugar, soda and margarine until crumbly. Take out 1 1/2 cups and set aside. Press remainder into 9x13 inch pan. Place slices of cheese over mixture in pan. Mix together apples and sugar and put on top of cheese. Combine chopped nuts and 1 1/2 cups of crumbly mixture and sprinkle over top of apples. Bake in 350 oven 35 - 40 minutes. Serve warm. Store leftover in refrigerator. 12 - 15 servings.